French Lingerie

A Daily Fashion Talk by Florence Rose

In these dainty chemises of sheer cotton material the fullness is held in

the French way with carefully pressed pleats. The one in the center

of the cut shows an attractive way of indicating the waist line by means

of ribbon run through embroidered eyelets

dainty by means of the groups of pressed your clothes problems. Send your let-box pleats at each side of the center of ter, with inclosed stamp, to this office.)

Adventures With a Purse

There are probably fifteen of them

50c, also gallon cans for

hotels, etc. Get your sup-

ply from any good grocer. Rico Milk Products Co., Inc.

Executive Officee-Bush Terminal Building, No. 10, Brooklyn, N. Y.

New, Tasty Ways of Cooking Potatoes-Nautille Sauce Is Delicious Over Green Vegetables-A Novel Shortcake

By MRS. M. A. WILSON pht, 1938, by Mrs. M. A. Wilson, All

N OLD chef says serving the same A foods day in and day out not only becomes monotonous, but the family tire so that they fail to eat sufficient food to nourish them. Plain foods can be made most attractive. Remember that it is not the amount of money to spent on food, but rather the amount ingenuity put into the dish.

For variety try potatoes Chateau. Wash and boil twelve small potatoes in hot fat. Lay on thin slice of toast and cover with parsley sauce.

Baked Potatoes With Onion and Sage Wash and pare potatoes and cut in Grease baking dish. layer of potatoes, then layer of thinly sliced onion, seasoning each layer with salt, pepper and light dusting of sage. Then dust each layer slightly with fine bread crumbs. Dot with bits of but-Repeat until dish is full. Then with two cups of thick cream. Bake in moderate oven fortyfive minutes. Serve with parsley of cheese sauce.

Glazed Onions

Select one dozen small onions, Peel, place in frying pan

One level tablespoon of sugar Three tablespoons of bacon fat. When hot add onion and cook gently,

ssing frequently until a nice brown.

o serve—cover a slice of tonst with
ursley sauce. Dish onions on the tonst

Belgian Baked Potatoes Wash, pare one dozen potatoes, Cook 1 until tender. Drain, mash and season five with

One-half cup of boiling milk. One-half cup of finely chopped One-half cup of grated cheese. One-half cup of finely chopped pars-

Mix, turn in well-greased baking dish, sprinkle the top with fine bread crumbs and dot with bits of butter. Bake in hot oven for twenty minutes. Normandie Potato Soup

Wash, pare and slice five mediumsaucepan and add

Two cups of mater. Parboil for ten minutes. While potatoes are cooking place three table-

Four onions, chapped fine, One cup finely chopped celery, One grated carrot.

Toss and cook slowly until onions and celery are tender. Add to the potatoes. Cook slowly for five minutes. Rub through sieve and add

Two cups of milk. Four tablespoons of flour dissolved in

see tablespoons of butter. Three tablespoons of finely minced

Stir, bring to boiling point; simmer for five minutes. Serve with croutons, To make croatons cut slice of bread into inch blocks. Place in a baking pan in hot oven to crisp and brown.

Cream Cabbage

Chop one and one-half pound head of cabbage fine. Place in saucepan and cover with boiling water. Cook fifteen minutes. Drain. Place in saucepan

One cup of milk. One teaspoon of butter. One-half teaspoon of pepper, One-half cup of finely chapped

minced parsley.

Four medium-sized onions.

Irs. Wilson-. menu for the contest; MRS. E. D

Steak
Mashed Potators
Pous String Beans
s Fresh Dived Pineapples

Very good, but steak is taboo.

My Dear Mrs. Wilson-I am submit-ting to you my menu for the contest; MRS. J. J. C.

Breaded Pork Chaps
New Potatoes Green Pepper Salad
Bread and Butter Teed Tea
Strawberries and Cream

Pried meats are taboo in the menu contest. This also answers Mrs. A. R. and Mrs. J. H. C.

My Dear Mrs. Wilson—I am submitting a menu for your inspection. Your section of the paper is, I assure you, most gratefully received by many housewives and I read it every day.

MRS. H. B.

Baked Rice and Cherse

Brewed Tomatoes Mashed Potatoes
Crisp Lettuce Salud Dressing
Brend and Butter Coffee or Tea
Strawberries

This menu needs a fresh green cooked vegetable. The tomaties need to be combined with the rice and cheese for

Honor List

Miss Anna de Brinn, 1215

N. Fifty-fourth street

Menu

SALES SLIP

Mrs. C. H. McMillan

Carlisle, Pa.

Menu Salmon Loaf Tomato Sauce Potatoes Pens Hard-Belled Egy Salad

French Dressing
Strained Cherry Pudding
Bread Butter

Potatoes
One pound Hamburg
One can towatoes (pint)
One quart string beans
One head lettuce
One cucumber
Two peppers
One onlon

Vinegar and olive oil

Two esgs Two bananas Milk sugar and coffee Bread and butter

Beef Loaf atoes Potatoes String Beans Cucumber and Pepper Salad Brend and Butter Burana Flost Coffee

Tomatoes

Perhaps next week you will be included among the winners of the PRIZE MENU CONTEST

if you send in a good menu for a dollar and a half dinner for four The prizes are as follows: First, \$2.50 Second. \$1.00

Third, \$1.00 RULES: The foods used must be staples and in season. A sales slip showing the cost of all material must be sent with the menu. The name and address of the sender and the date must be clearly written. Address all menus to

MRS. WILSON'S MENU CON-EVENING PUBLIC LEDGER, INDEPENDENCE SQUARE.

Two green peppers, Two ounces of salt pork. Place mixture in saucepan and cook Select one dozen small onions. Peel, slowly until onions and peppers are boil for fifteen minutes and drain. Now tender, then add

> Eight medium-sized cooked beets, cut in thick slices, One cup liquid in which beets were conkrd. One-half cup of vinegar.

Two tablespoons of flour.

One tablespoon of sugar. One teaspoon of salt, One-half teaspoon of pepper. Heat slowly to boiling point. Cook minutes and serve.

Nautille Sauce

This sauce is delicious over green cooked vegetables. Place in saucepau Three tablespoons butter. One onion, minced very fine. Cook slowly for two minutes, adding time and one-quarter cups of cold

Four tablespoons of vinegar. Stir to blend thoroughly: bring to boiling point and cook slowly for five

ninutes. Now add One tenspoon of salt. One traspoon of paprika. Two well-beaten eggs. Cook slowly for two minutes and

Italian String Beans

Mince fine Two ounces salt pork. Four onions. Three green peppers. Place in saucepan and cook slowly until onions are soft, then add One pint cooked string beans.

Our cup water. Cover closely and cook are very tender, then add One-half cup of milk.

Four tablespoons of flour. Dissolve flour in milk and add to the beans. Bring mixture quickly to a boil,

One-half cup of grated cheese, One teaspoon of salt.
One teaspoon of paprika.

From Bohemia comes this dish. Try

it-it's delicious. Vegetable Shortcake Place one and one-half cups of flour mixing bowl and add

One teaspoon of salt. One-half teaspoon of pepper. Two level tablespoons of

Sift to mix, then rub in Four tablespoons of shortening. Two green peppers, chopped fine.

Cover and simmer slowly until cream is absorbed. Dish on hot platter. Sprinkle with finely grated cheese and finely minered parsiles.

And use one-half cup of water to form the dough. Roll out on pastry board one-quarter inch thick. Now spread with thinly sliced tomatoes, finely chopped onions, finely chopped.

green peppers. Italian Beets

Boil beets until tender. Now mince
ery fine

Boil beets until tender. Now mince
greased baking ban and bake in slow oven fifty minutes. Serve with cheese and parsley sauce.

One-quarter peck new pota Four eggs One head lettuce. One cup oil Three teaspoons vinegar One-eighth pound of coffee. One-eighth pound of butter One-eighth pound of butter One cup of fresh cherries One cup of sugar

Mrs. W. H. Petty, 2047 East

Cumberland street

Ham Butter Beans
Boiled Pointoes
Lettuce Sliced Tomatoes
Brend and Butter
Junket Pudding Muffins
Coffee

SALES SLIP

Medium-sized piece of smoked neck One-quarter peck butter beans . . . .

Junket tablet, milk, suger, vanilla flavoring made muffins with raisins in.

"DANDERINE"

Stops Hair Coming Out;

Doubles Its Beauty.

Home-made muffins with rans... Coffee, sugar, milk

One quart potatoes .....

Mrs. Wilson's Menu Contest

My Dear Mrs. Wilson—I would like One-quarter peck fresh peas..... seubmit my menu for the contest: One-quarter peck new potatoes.

#### Please Tell Me What to Do

By CYNTHIA

He's in Again

He's in Again

Dear Cynthia—So men powder, too, eh? B. A. M. said the word and it's backed up by a whole two years of married life. Of course, there's hope and she may learn different in time, and then again she may mot. Some females are wedded twenty years and have yet to learn that hubby hates red socks.

However, the next time I call on a barber I'll send a wireless for the loan of B. A. M.'s face.

Well, maybe those knights of the razor lean heavily on a tender skin No. Mrs. B. that talcum is not for decorating purposes; it's to drown fire and calm the yells of an outraged face.

KENSINGTON.

He's Too Handsome, Poor Dear!

KENSINGTON.

Dear Cynthia-1 am a young man venty years of age. This is the first I have written to take advantage our most helpful column, and persyour sound advice will help me to hat a problem which I have faced some time. Here are the circumhave been cursed with good fact. I am exceptionally handlooks; in fact, I am exceptionally hand-some, and various of my acquaintances of the fair sex persist in calling me on the telephone at most embarrassing times, until II has worried me nearly to distraction, as my 'family cannot understand why this breach of conven-tion should be continually carried on. Not alone that, but these same girls Perhaps this might be bearable were it not for the fact that I am secretly engaged to the girl I have found worthy of me. Of course, I could stop all this nonsense by announcing our engagement, but it is absolutely imperative that this must not be done for some time. A few years ago when I first gained

my popularity, if was all very pleasant No WOMEN buy dainty ling rie the chemise in both front and back. In and diversive, but you can understand the chemise in both front and back. In the center you may see how effective turn from overseas, it has ent about having it always fresh and the use of pressed box pleats appears in can drom overseas, it has worken overseas, it has worken oversy one fussing attractive than American women. However advice you may have to check DE GUERRE. ever, we do not excel the French in this waist line runs through the embroidered ever and way? So have to check DE GUERRE.

offer.

Now isn't be in a sad way? So beautiful and so sought after. Seriously, though, just have other engagements when the girls ask you to go places with them. Be polite but always refuse and they'll soon let you alone. Cynthia is glad you have found some one "worthy of you." It must have been difficult, indeed.

find if you took the trouble that pretty nearly all the models of under apparel that we have had within the last few years have been of French origin.

At the left of today's drawing is a combination—sheer cotton with hem-sitehing, the effect being made very difficult, indeed.

"Acetylene" Is Going Away

Dear Cynthia—Just a few lines for chaps the last time I see "Hydrogen" trying to start something I assure ou and your readers and "Hydrogen." I merely stated L inteffentions that a w

There are more divorces these days than marriages; therefore, I'm keeping a damp lookout on the one who's going to pick me for a meal ticket. sharp too.

oling to pick me for a too oling to to "A Fickle-minded Girl." No, the telephone company base't put in a com-planti about overuse of the wire, be-cause we and the phone taken out. You plaint about overuse of the wire, because we and the phone taken out. You know a fellow has to get a little sleep once in a while, Persons who wish to communicate with me should send a telegram. Now rave!

Cynthia, my stay in Philadelphia will end in about three weeks. I hear the call for the golden West, so I am going back home.

back home.

The people here have all treated me coat hanger that can be fitted to any "white" and I have no complaint what- size. There is also a space for two

tunities here than any place I've ever been and I hate to leave here. I've been here nine mouths and that's longer than I ever anchored anywhere before. I have enjoyed your column very much and confess that I threw quite a bit of buil and I hope those whom I've knocked will take the bangs for boosts and smile. bull and I hope those whom I've knocked will take the bangs for boosts and smile. Oh! it's a great life, this is, and believe me, friends and foes. I'm not going to weaken. Toot! Toot! St. Loole mext stop.

AUETYLENE:

edge in pink, and others have hems that

box pleats. Another chemise of lace and

has more pleats in each group, and here

in place by carefully pressed pleats.

again you see that the fullness is held

(Copyright, 1920, by Florence Rose.) (Florence Rose will help you with

embroidery is shown at the right

THERE is no one among my renders | nainsook. who will disagree with me on the are hemstitched. Either style is \$1.95 subject of coat hangers. Everybody will admit that to hang a dress or cont The Kitchen Manuel I have in mind on a hanger, theoretically, will keep in better condition than to hang it would make a nice gift for a shower. And, incidentally, after you have seen it. I have an idea that you will want one for your own kitchen. It is a fat plain unit. There is but one disad antage. Some shoulders are narroy little book arranged by days. Each day has a whole page, with spaces for notes as to what you are planning for cach of your three meals, a column for you to note down the guests you are expecting, and a generous space for you to make a list of the things you must order from the shops. This book is well bound, and has been specially priced at eighty-five cents. For names of shops address Woman's Page Editor or phone Walnut 3000. other garments-a skirt and a blouse. for instance. The price of one of these hangers is fifty cents,

### The Woman's Exchange

Massaging the Face

To the Editor of Woman's Page:

Dear Madam—Kindly tell me through your wonderful column how to massage any part of the face with cocoa butter for the best results. | MISS BETTY.

In massaging the face with cocoa butter rub the stick of butter on the face until it melts and makes the face greasy. Then rub with the tips of the fingers until the cocoa butter is thoroughly absorbed by the skin. It is best to do it at night just before you go to bed.

A Helpful Hint

To the Editor of Woman's Page:
Dear Madam—Some time ago I read that one of your readers wanted to know how to get rid of black roaches. I had them so badly and every one who lived in my house before me said I could never get rid of them. I had them for nearly three years, until I heard of a certain powder. I am sending you the outside cover of the box, so that you can send the name to the person who has these dreadful pests. I only had to use it once. We had them in the bathroom, kitchen and cellar. When we put out the light they seemed to travel in the dark.

Thank you very much indeed, Mrs. S. In the dark. MRS. W. S.
Thank you very much indeed, Mrs. S.
I am sure the women readers of the column will want to give you a vote of
thanks for this suggestion. I will keep
the name of the powder on file, so that
any one who sees your letter and is
having trouble with these pests can
write or telephone for it.

#### The Question Corner Today's Inquiries

1. How can iron and steel kitchen utensils, stored during the summer vacation, be kept free from

What is a good rule to follow setting a place at the table with several of each kind of utensils? How can blankets be satisfactorily cleaned at home before being stored for the summer?

What color veil is best to pro-tect the skin from sunburn? How can a small iccless refrig-erator be made for keeping a small amount of food at a picnic or outdoor meal?

What containers are practical and convenient for holding indi-vidual helps of salad for a picnic? Vesterday's Answers

New enamel or agate cooking utensils can be toughened for use by filling with cold water, bringing slowly to a boil and allow ing the water to cool in the dish Miss Elizabeth May Rhodes is the first woman wireless operator

whoever went to sett.

It is better to use strings or a
wooden lattice instead of wires
for a climbing vine as the sun heats the wire and makes it burn

up the vine that touches it.

A comfortable way to arrange the hair for drying in the sun after a home washing is to pull it through the open crown of an old hat brim, pulled over the eyes to keen the sun out.

A light serving table may be equipped with casters, a handle of an old baby carriage and some picture molding fastened around the edge, to serve as a tea-wagon It is not necessary to wear an evening gown to dinner at the hotel at a summer resort unless it is a very fashionable, formal

## SHE DECIDES SEVERAL TIMES WHAT SHE IS GOING TO D

And Half Starts to Do Each Thing Before She Finally Come Her Conclusion and Acts Upon It-Her Opposite Is Stol

going on up, for she stood in the squarely into her poor, bem of the car until almost everybody had friend.

"Oh, my!" she exclaims, in stepped ip. Then just as the last weman was entering the car, sae sud- annoyance, denly hurried off, bumped into the these dresses over here in this denly hurried off, bumped into the woman, stood for a second uncertainty, turned with a start, stepped hastily tark into the car again and bumped into the same woman again.

"Second, please!" she announced in a "Second, please!" she announced in a her work again.

"Her mind works more quickly her muscles. If she were a bird it when all right. She could falley again.

"Second, please " she announced the loud voice, aimed at the operator of the car. When she got off and the door finally closed behind her everybody in finally closed behind her everybody in the car. When the company is the country of the car. If she were a bird it was be all right. She could follow each thought, or accompany it with its tion. Of course, there would be a given by the country of the car. the car breathed freely once more.

woman who makes up her mind three stolid in her firm, decisive moveme or four times and then chooses the She would bore you to death waiting best among her decisions. That isn't a bad plan, but this woman tries out each decision before she makes her choice. More often than not her final choice is of necessity because somebody shuts n door on her, or she is so dizzy shuts a door on her, or she is so dizzy that she can't go any farther. She crosses the street in much the same fashion as she entered the ele-vator. She looks up the street and sees

vator. She looks up the street and sees an automobile coming, but decides that she can make it before the car gets there. Then just as she is starting across she looks at the traffic "cop" across she looks at the characteristic and sees his signal to stop. So she scuttles back like a startled hen, gets almost to the sidewalk, sees other people coming out from the sidewalk, turns back—and gets saved from being run over simply by the determined hand of a man in the crowd. She causes more nerve strain among shoppers and pedes-trians than almost any other kind of

HER trouble is contagious, too. else, she takes a firm grasp on the other woman's arm before she starts one o her mind whirls. She starts to cross

A.K.N. BUTTER

Philadelphia wives and mothers are

good housekeepers-good judges of

things to eat. It was these good

judges of butter who told our dealers that A. K. N. is "Philadelphia's Finest Butter." Insist on A. K. N.—

H. R. AIKEN

Wholesale Butter, Eggs, Margarines

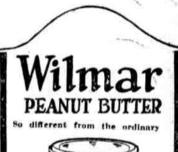
128 N. Delaware Ave., Phile.

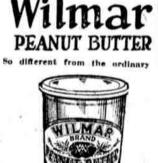
THE elevator came up to the first floor and everybody got out except one little woman. She was evidently geing on up, for she stood in the front still keeping her grasp, and he squarely into her poor.

You recognize her, don't you? The woman who makes up her mind three little woman would have to be all street corners for traffic to stop, would be sure, with a deadly certain of what she was going to do before

She would be tiresome, but at spill any precious sugar on accou starting to put some on her berri then deciding that she would put so on anyhow, and then finally reach the conclusion that she had better waste it unless she absolutely had have it. After she had decided that needed sugar she would have calm firmly and liberally helped herself to

DOCTORS RECOMMEND for Constipation, Acid Stomach, Indigetion. Can be used as Milk of Magnesia Sold only by the bottle—power by





# THE RESERVE TO THE RE "Picnic-time

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lunch-basket full of the things we like best, pile into the car and head for the open For the lunch under the trees, let delicious Ivinspound Cake be the dessert.

Baker of Good Biscuits in